

# County of Santa Clara

## Department of Environmental Health

### Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

Facility FA0208602 - ORIGINAL JOE'S	Site Address 301 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 06/19/2025
Program PR0300469 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ROCCA, LOUIS SR	Inspection Time 10:35 - 11:10
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By BRAD

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 06/18/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 06/19/2025**

Cited On: 06/18/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 06/19/2025**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Ambient Air	Walk in Cooler	36.00 Fahrenheit	

#### Overall Comments:

*This is the first follow up inspection for the routine inspection conducted on 6/18/25.*

#### Observations:

**K07: No garlic in oil mixtures were observed. All PHFs were in appropriate time and temperature relationships. Per Brad, they will cease use garlic in their oil.**

**K14: Chlorine at the three compartment sink measured at 100 ppm. Per Brad, they have the dishwasher technician coming later today to switch the dishwasher to sanitizer based.**

**Continue to correct any and all violations.**

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/3/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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## Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



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**Received By:** Brad Rocca  
Owner

**Signed On:** June 19, 2025